

Holiday Catering Menu 2018

hors d'oeuvres

asparagus wrapped with prosciutto 30/dozen
mozzarella & tomato skewers 30/ dozen
tomato & basil bruschetta 20/dozen
meatballs • beef • chicken • turkey 25/ dozen
grilled chicken skewers 25/dozen
antipasto platter with assorted meats & cheeses 80/serves 10

salads

serves 10

classic Caesar salad 40
baby kale, chopped apple, goat cheese, toasted walnuts 60
spinach & arugula, warm chicken, asparagus, toasted almonds,
cranberries 60
antipasto chopped salad 60

entrées

serves 10

chicken marsala 75
apricot glazed ham 75
chicken cacciatore or milanese 75
grilled salmon filet (*sauce: lemon caper or pesto cranberry*) 100

pasta

serves 10

meat lasagna 90
vegetable lasagna 90
penne putanesca, diced tomatoes, black olives, mushrooms, capers 75
farfalle, mushrooms, sundried tomatoes, basil, light cream sauce 75
farfalle, bacon, sundried tomatoes, basil, light cream sauce 90
spinach fettuccine, chicken, broccoli, light cream sauce 90
butternut squash ravioli (any sauce) 90
**gluten-free/multigrain options available*

complements

40/serves 10

candied yams
classic, creamy mashed potatoes
sautéed French green beans
maple glazed winter vegetables (*butternut squash, carrots, turnips,
red potatoes*)
herb roasted winter squash & zucchini

dessert

black forest holiday cake, pumpkin cheesecake, tiramisu,
chocolate mousse 55/serves 10
pumpkin cobbler bars, lemon bars 30/serves 10

**all catering orders include a complementary basket of our famous Pasta
Roma garlic rolls. extra rolls 3/dozen*